

## AMENDMENT – Claims

This listing of claims will replace all prior versions and listings of claims in the application.

- 1 1. (Currently Amended) An edible protein matrix for use in creating edible  
2 compositions and cavities for receiving removable foodstuffs comprising:  
3 a generally uncured intermediary film having greater than 50% processed  
4 protein by weight and a non-laminated thickness of between about 1mm to  
5 4mm to be used as a precursor to a final manipulation and curing process.
- 1 2. (Currently Amended) The matrix of claim 1 wherein the processed protein is  
2 derived from muscle tissue.
- 1 3. (Previously Presented) The matrix of claim 20 wherein the films further comprise  
2 water in excess of 25% by weight.
- 1 4. (Previously Presented) The matrix of claim 20 wherein the films further comprise  
2 a starch.
- 1 5. (Previously Presented) The matrix of claim 20 wherein the films further comprise  
2 an oil.
- 1 6. (Previously Presented) The matrix of claim 20 wherein the films further comprise  
2 a surface adjunct for modifying the surface characteristics of the films.
- 1 7. (Previously Presented) The matrix of claim 20 wherein the processed protein of  
2 the films has an average gel strength between about 850 and 1000 g/cm,  
3 inclusive.
- 1 8. (Previously Presented) The matrix of claim 1 wherein the intermediary film is  
2 folded upon itself after presetting, and selected portions thereof bonded to one  
3 another to form a cavity to retain objects placed therein after subjecting the cavity  
4 to curing.
- 1 9. (Previously Presented) The matrix of claim 1 wherein two intermediary films are  
2 opposed to each other after presetting, and selected portions thereof bonded to

- 1 9. (Previously Presented) The matrix of claim 1 wherein two intermediary films are  
2 opposed to each other after presetting, and selected portions thereof bonded to  
3 one another to form a cavity to retain objects placed therein after subjecting the  
4 cavity to curing.
- 1 10. (Previously Presented) The matrix of claim 20 wherein the processed protein is  
2 surimi.
- 1 11. (Canceled)
- 1 12. (Canceled)
- 1 13. (Canceled)
- 1 14. (Canceled)
- 1 15. (Canceled)
- 1 16. (Canceled)
- 1 17. (Canceled)
- 1 18. (Canceled)
- 1 19. (Canceled)
- 1 20. (Currently Amended) A configurable edible protein matrix comprising:  
2 a first preset film having greater than 50% ~~processed~~ muscle protein by  
3 weight, ~~wherein the processed protein is derived from at least one of a~~  
4 ~~non-synthetic mammalian, avian, reptilian, or aquatic protein source;~~  
5 a second preset film having greater than 50% ~~processed~~ muscle protein by  
6 weight, ~~wherein the processed protein is derived from at least one of a~~  
7 ~~non-synthetic mammalian, avian, reptilian, or aquatic protein source, and~~  
8 wherein the first film and the second film are joined to each other at pre-  
9 established locations prior to and during subsequent curing to form bonds  
10 there at.
- 1 21. (Previously Presented) The configurable edible protein matrix of claim 20  
2 wherein the first film and the second film are portions of a single film.

- 1 22. (Previously Presented) The configurable edible protein matrix of claim 20  
2 wherein a portion of the pre-established locations between the first and the  
3 second film is not bonded, thereby forming an opening.
- 1 23. (Canceled)
- 1 24. (Previously Presented) The configurable edible protein matrix of claim 20  
2 wherein the first and the second films have an outer surface and wherein at least  
3 one outer surface comprises a visually perceptible synthetic design.
- 1 25. (Previously Presented) The configurable edible protein matrix of claim 20  
2 wherein the first and the second films have an outer surface and wherein at least  
3 one outer surface comprises a tactilely perceptible synthetic design.
- 1 26. (Previously Presented) An edible proteinaceous envelope comprising:  
2 at least one film having greater than 50% processed protein by weight,  
3 wherein the at least one film is configured to form an envelope structure  
4 for containing foodstuffs and defining an opening through which the  
5 foodstuffs may be inserted.
- 1 27. (Previously Presented) The envelope of claim 26, further comprising edible  
2 foodstuffs within the envelope.
- 1 28. (Previously Presented) The envelope of claim 20 wherein the first and second  
2 films are laid up in respective first and second concave molds during presetting,  
3 whereby each film generally adopts surface contours of the respective molds.
- 1 29. (Previously Presented) The envelope of claim 26 wherein exterior surfaces of the  
2 envelope comprise at least one of synthetic visual or tactile features.
- 1 30. (Previously Presented) The envelope of claim 26 wherein the foodstuff comprises  
2 primarily carbohydrates.